

The Gypsy Chef

Chocolate Lava Cakes with White Chocolate Centers

1/4 cup unsalted butter
12 ounces bittersweet chocolate (I love the Trader Joe's brand)
1/2 cup sugar
4 large eggs
1 teaspoon vanilla
1/3 cup flour

Preheat the oven to 400 degrees Fahrenheit.
Line 6 - 3 ounce ramekins with parchment paper and grease thoroughly.

Melt the chocolate and butter together in a microwave oven, stirring every 15 seconds, until only small lumps of chocolate remain. Stir until smooth.

Beat the eggs and sugar together until pale. Stir in the vanilla. Beat in the chocolate mixture until smooth. Sprinkle with flour and stir, scraping down the sides until smooth.

Fill ramekins halfway and then add the white chocolate pieces. Top with more chocolate mixture.

Bake for 12 minutes. Turn out onto a plate.

These are much more forgiving cakes than the plain dark chocolate. If you should over cook them and the centers are dry, the white chocolate saves the day by being all melted and runny!